Title: **JP1016628A2: MOLDING OF GERMLESS FOAMED FOOD CONTAINER**

Country: **JP** Japan

Kind: **A**

Inventor(s): **FUKUMOTO NORIYOSHI**

Applicant/Assignee: **CHUGOKU PEARL HANBAI KK**
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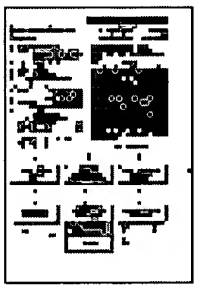

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IPC Class: **B29C 51/10;** B29K 105/04; B29K 105/06; B29L 24/00;

Priority Number(s): June 29, 1999 **JP1999000184237**

Abstract:

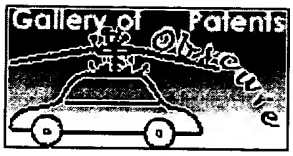
Purpose: To obtain a germless foamed food container, having enduring antifungal properties and excellent in workability, by a method wherein formable resin is mixed with a specified amount of antifungal zeolite to obtain an antifungal resin foamed sheet having a specified size while the sheet is formed into an arbitrary configuration through air-pressure molding or vacuum molding.

Constitution: Foamable resin, consisting of styrene resin, polyethylene, polypropylene, ABS resin and the like, is mixed with 0.1W5wt.% of antifungal zeolite to form an antifungal resin foamed sheet having the thickness of 0.8W3mm and the width of 600W1,100mm while the sheet is formed into an arbitrary configuration through air-pressure molding or vacuum molding. The antifungal zeolite 2 is distributed uniformly into the main body 3 of the foamed container consisting of the foamable resin 1 in such a manner, therefore, the container is provided with bactericidal action at a part in direct contact with a food when the food is packed into the main body 3 of the foamed container while the inside of the main body 3 of the container is not elution type and foreign materials will never be mixed into or adhered to the food, therefore, the bactericidal action can be perpetuated semi-permanently.

Family: Show known family members

Other Abstract Info: DERABS G2001-196808

Foreign References: No patents reference this one



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(19)

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(71) Applicant: **CHUGOKU PEARL HA**

(72) Inventor: **FUKUMOTO NORIYOSI**

(74) Representative:

(54) MOLDING OF GERMLESS FOAMED FOOD CONTAINER

(57) Abstract:

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